

Offer Versus Serve

*Office of School Support Services
School Nutrition Programs
November 2012*

What is Offer Versus Serve?

- a) An alternative way to start a tennis match?
- b) A food service style where students serve themselves?
- c) A new way to offer more food choices on school menus?
- d) A system designed to decrease food waste and give students greater flexibility?

Offer Versus Serve

- A system designed to decrease food waste and give students greater flexibility.



What is Offer Versus Serve?

Offer Versus Serve (OVS) is a concept that applies to Child Nutrition menu planning and to the determination of reimbursable school meals. OVS allows students to decline some of the food offered in a school lunch or breakfast.

Who, When, and Where

- OVS is:
 - Required at senior high schools
 - Optional at lower grade levels
 - Optional at breakfast in all grades
- Who decides?
 - School Food Authority decides:
 - Whether to implement OVS when optional and in what grades.

NEW

Students can decline 2 items; SFA cannot stipulate 1 or 2 items anymore

- Students decide what foods to decline

Lunch OVS



OVS Reimbursable Lunches

For OVS lunch to be reimbursable, schools must:

- Offer at least the minimum serving sizes for all 5 food components
- Price lunch as a unit

OVS Reimbursable Lunches



OVS Reimbursable Lunches

- For OVS lunch to be reimbursable, students must:
 - Select at least 3 full components
 - Must select at least ½ cup of either a fruit, vegetable, or combination of F/V (NEW SY 2012-13)
- Students may:
 - Decline two of the five required food components, including entrée or milk
 - Take smaller portions of declined food items (does not affect price)

OVS Reimbursable Lunches

- If a student chooses not to select at least three of the food components, then the lunch is not reimbursable and the student must pay according to a la carte pricing.
- If a student does not have ½ cup F/V/F&V, then the lunch is not reimbursable.

OVS Reimbursable Lunches

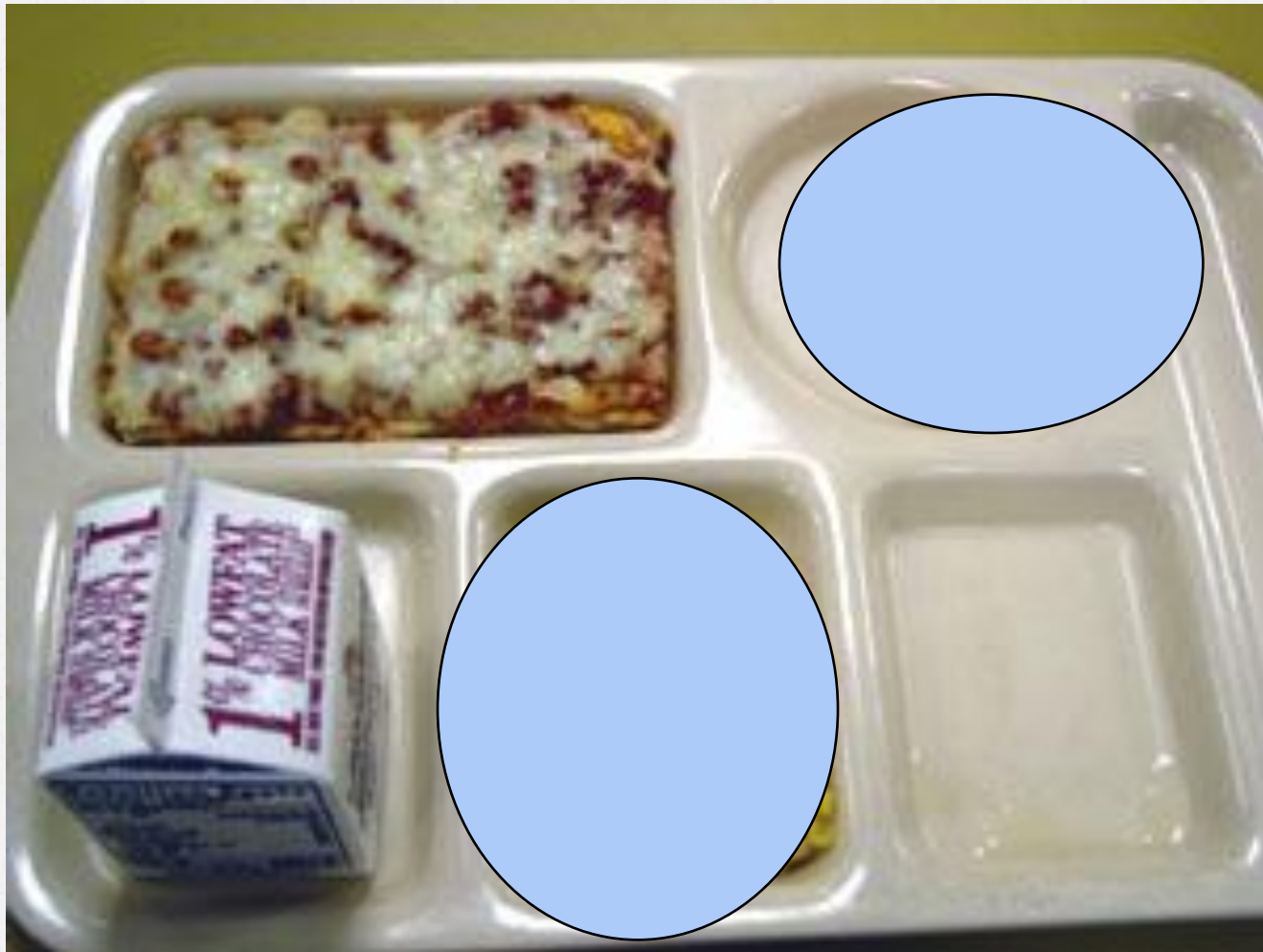
- Every effort should be made at the point of service to encourage the student to take an additional component.
- Staff counting and claiming must be trained to recognize meal components to include those in combination foods.

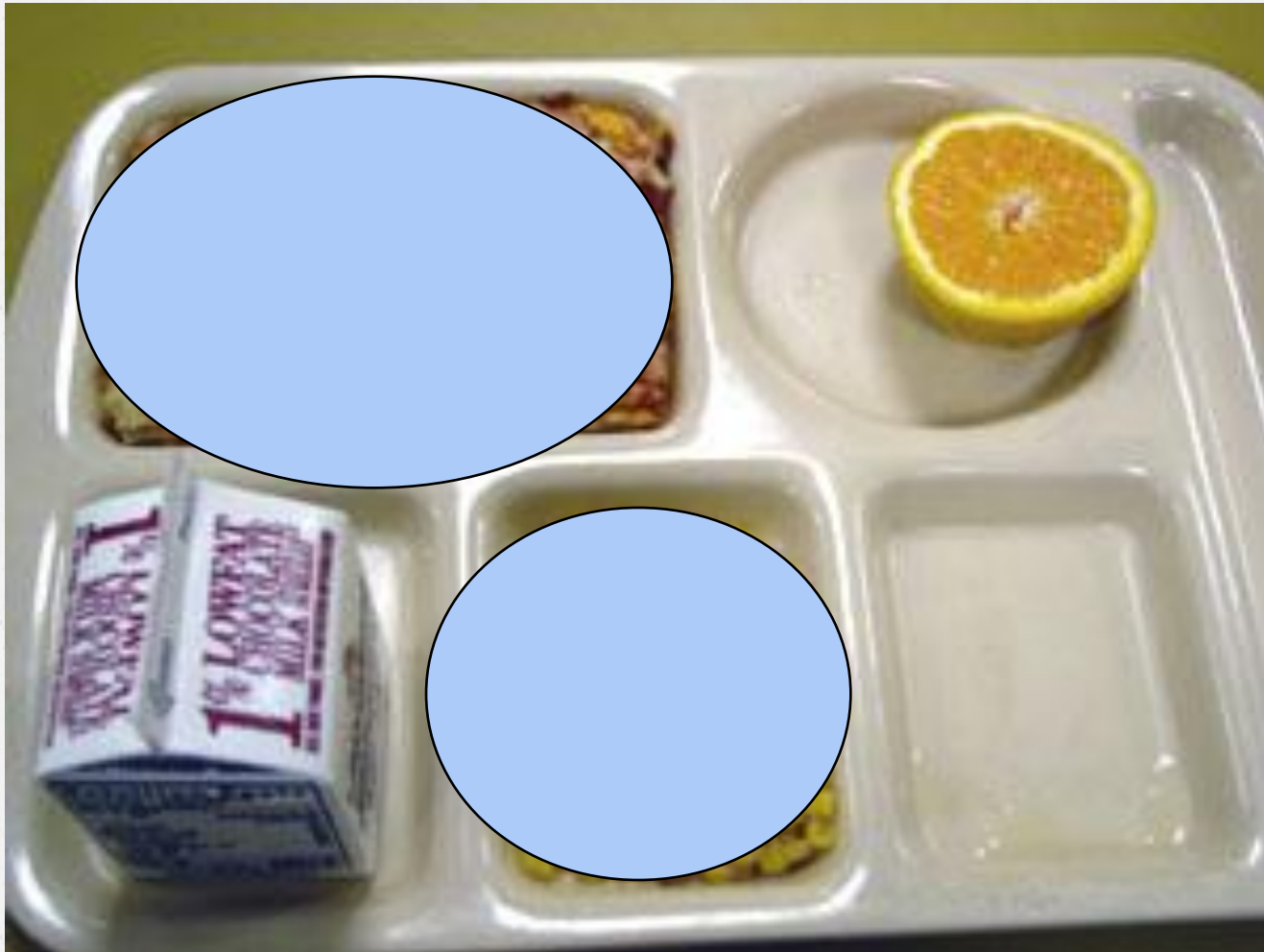


Challenge Activity

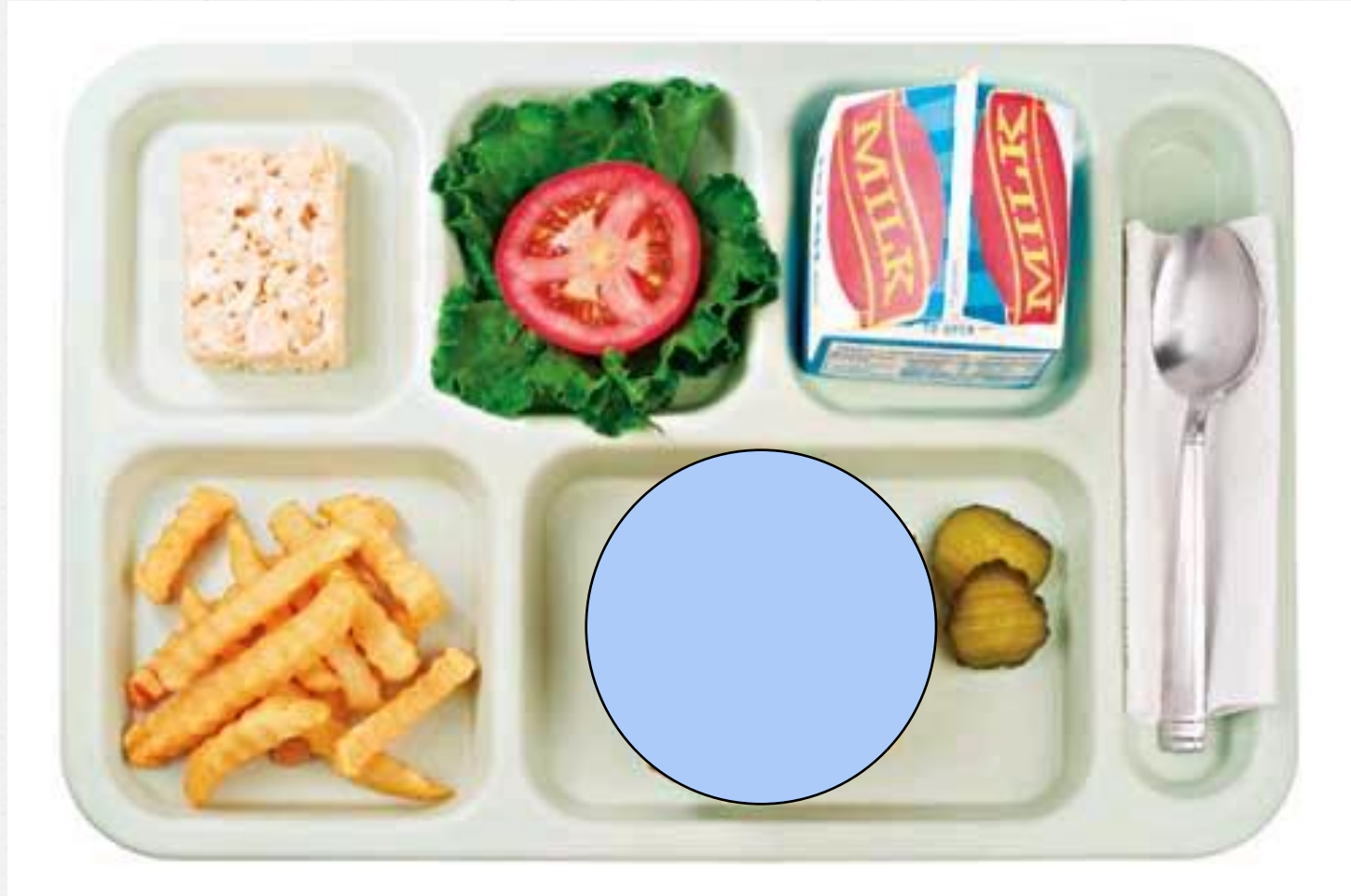


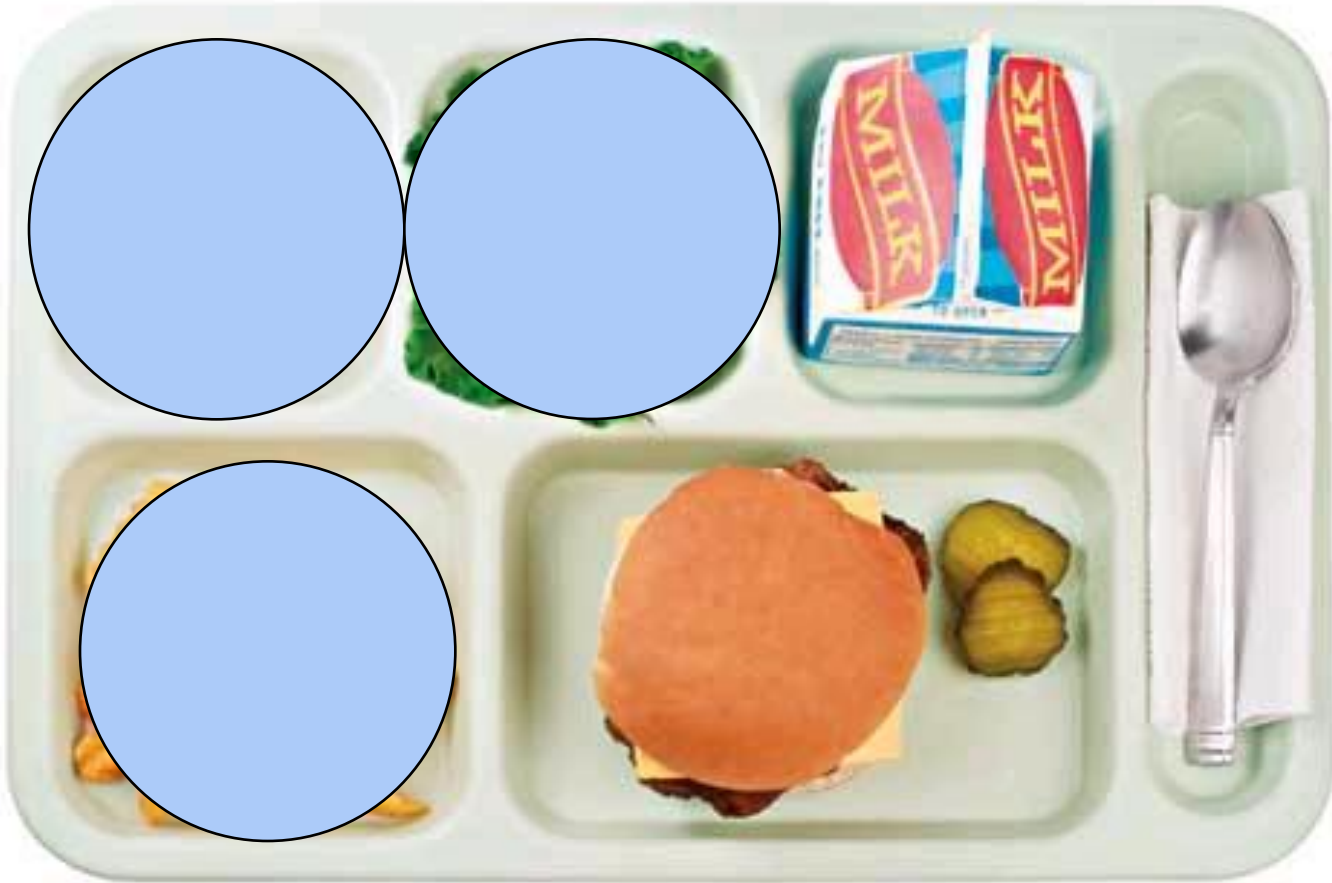






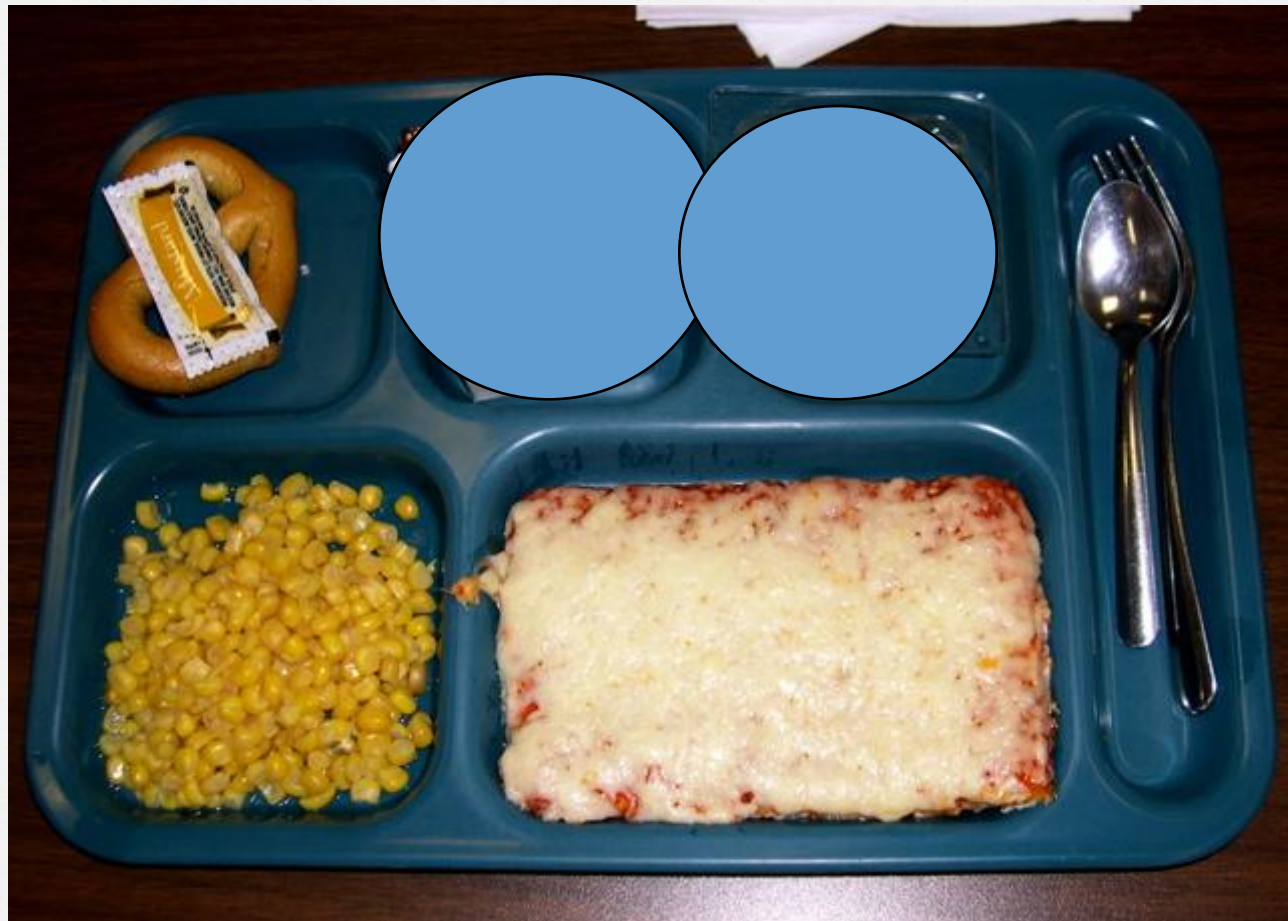


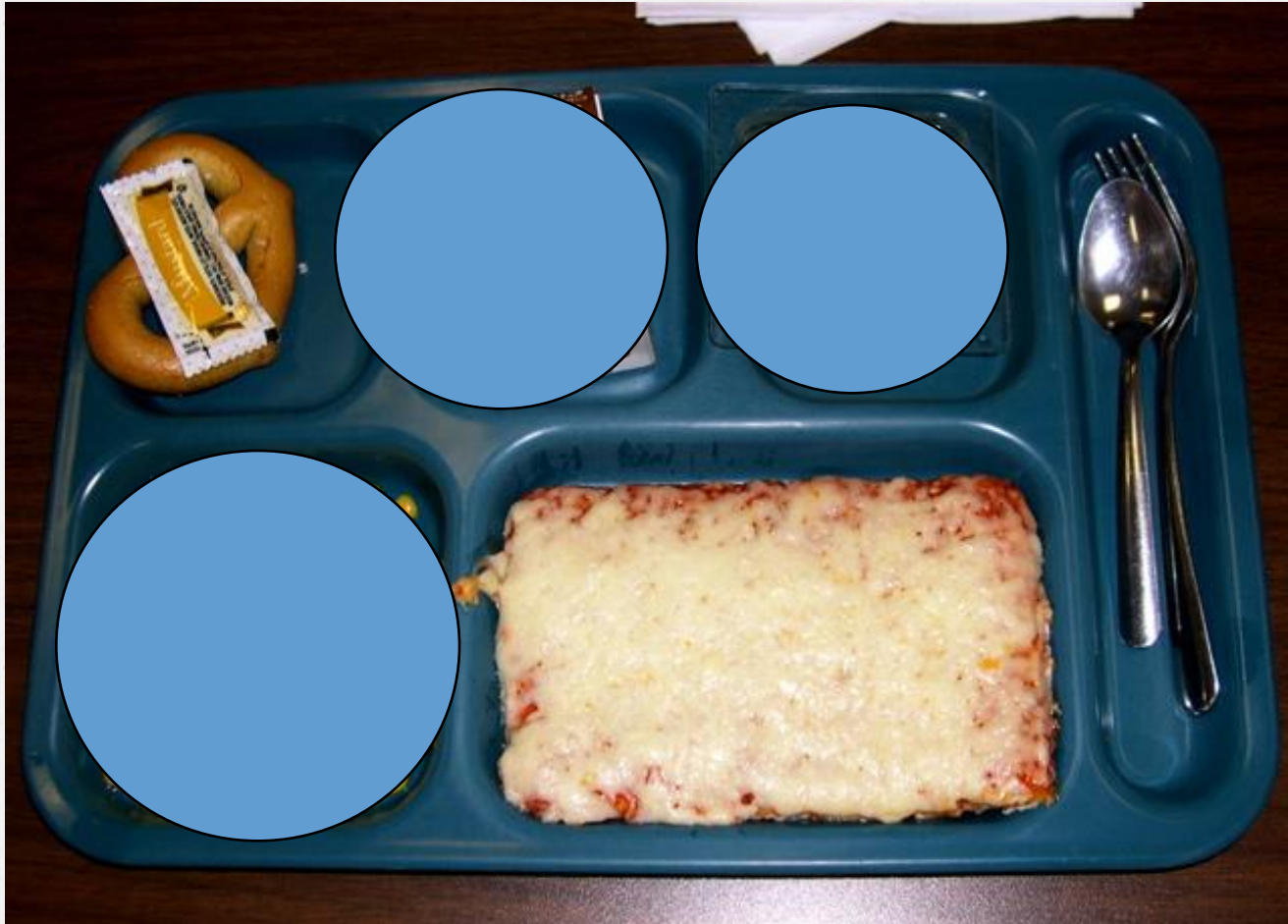










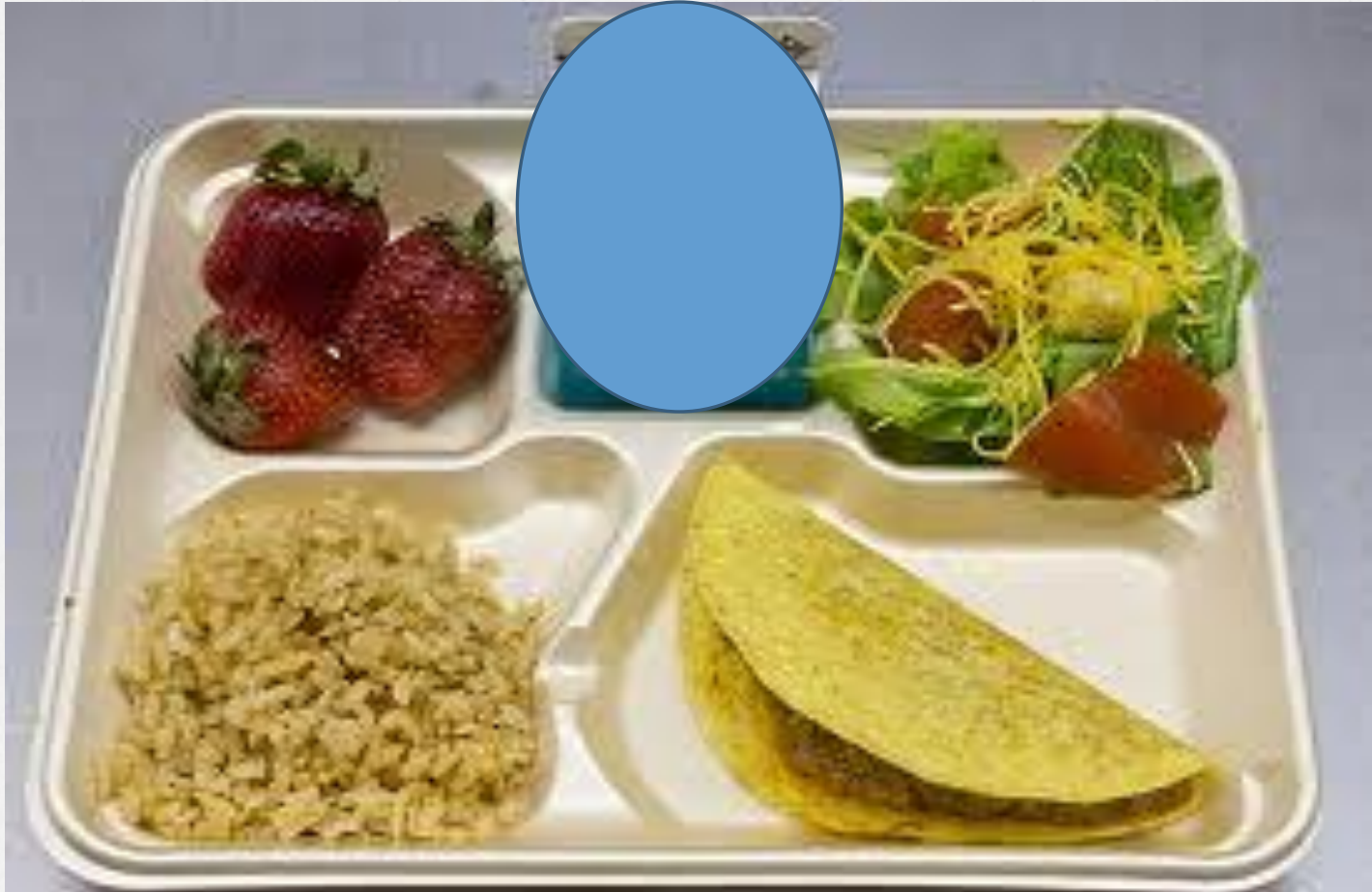






























Breakfast OVS

Menu Planning Options

- Breakfast OVS rules for **Enhanced Food Based Menu Planning** are the same as **Traditional Food Based**.
- There is an option in enhanced food based menu plan for the grade group 7-12 to offer one additional serving of grains/breads per day.

OVS Reimbursable Breakfasts **(current SY 2012-2013)**

General requirements for OVS at breakfast (optional at all grade levels)

Schools must:

- Offer at least the minimum serving sizes of all 4 food items from 3 or 4 food components
- Price breakfast as a unit

OVS Reimbursable Breakfasts

(current SY 2012-2013)

- Students must:
 - Select at least 3 food items
 - Take full servings to count toward a reimbursable meal
- Students may:
 - Decline any food item, including the milk
 - Take a smaller portion of the declined food item

OVS Reimbursable Breakfasts

(SY 2013-2014)

General requirements for OVS at breakfast (optional at all grade levels)

Schools must:

- Offer at least the minimum serving sizes of all 4 food items from 3 food components
- Price breakfast as a unit

OVS Reimbursable Breakfasts

(SY 2013-2014)

- Students must:
 - Select at least 3 food items
 - Take full servings to count toward a reimbursable meal
- Students may:
 - Decline any food item, including the milk
 - Take a smaller portion of the declined food item



Challenge Activity



















NuMenus OVS

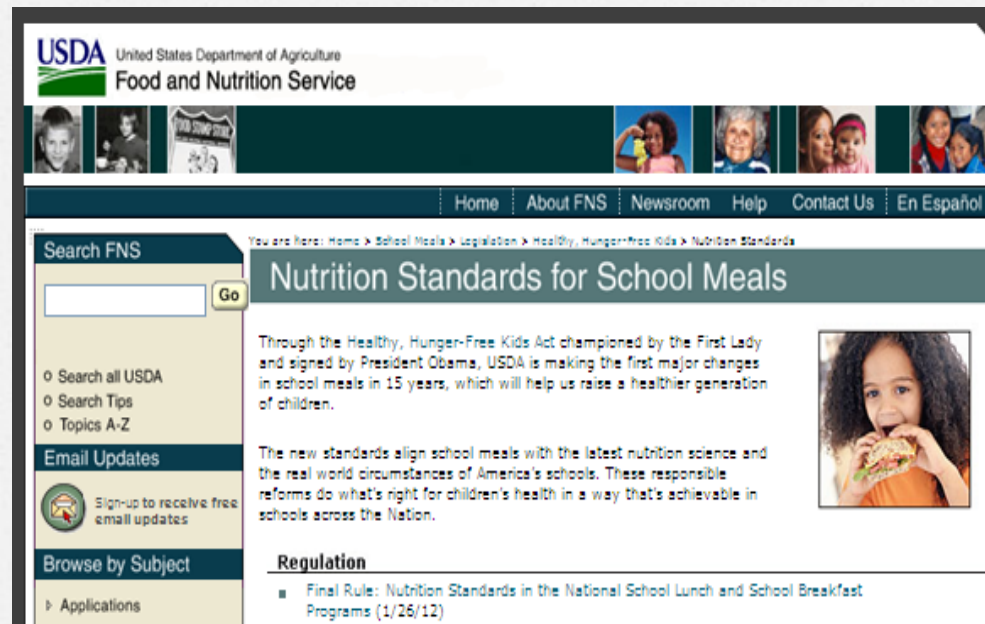
- **NuMenus**

- Minimum of three menu items must be offered
- Must select at least two items
- Decline a maximum of one item

Resources

USDA Website

For current updated information, go to the Nutrition Standards for School Meals webpage
<http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>

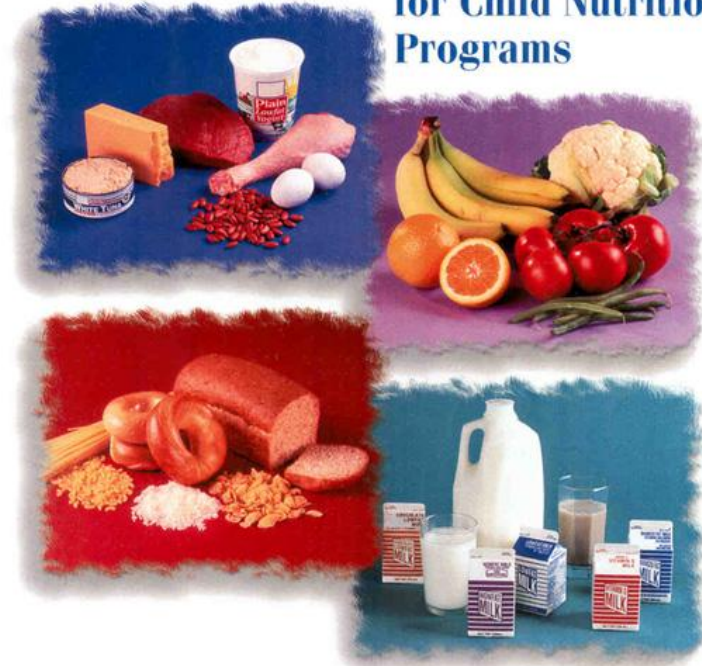


Updating the Food Buying Guide

www.fns.usda.gov/tn/Resources/foodbuyingguide.html

Food Buying Guide

for Child Nutrition
Programs



U.S. Department of Agriculture
Food and Nutrition Service

Available from the National Food Service Management Institute (NFSMI)

Whole
Grains in
Child
Nutrition
Programs





Healthy Meals Resource System

<http://healthymeals.nal.usda.gov>

Menu Planning (<http://healthymeals.nal.usda.gov/menu-planning>)

Use these tools to plan menus with ease! Includes special sections on beans, fruits, vegetables, whole grains, and sodium reduction.

Recipes (<http://healthymeals.nal.usda.gov/recipes>)

Find quantity recipes for school food service from a variety of sources, including the searchable Recipe Finder database!

Program Resources

- USDA memo SP 29–2011: Nutrition Requirements for Fluid Milk
- USDA memo SP 28–2011 Revised: Water Availability During NSLP Meal Service
- MDE Administrative Policy #8, SY 2004-2005: Minimum Fruit/Vegetable Portion Size and Qualifying Meal Components
- SNA Meeting the New Meal Pattern (July 2012)
www.schoolnutrition.org/mealpattern

Program Resources



- SP 10-2012: Questions and Answers on the Final Rule, "Nutrition Standards in the National School Lunch and School Breakfast Programs" (Revised 9/18/12)
- SP 16-2012: Crediting Tofu and Soy Yogurt Products
- SP 26-2012: Formulated Grain Fruit Products
- SP 30-2012: Grain Requirements for the National School Lunch Program and School Breakfast Program
- SP 36-2012: Smoothies Offered in Child Nutrition Programs

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